

REMARKS

The above amendment is believed to correct typographical errors in the specification. Early and favorable action is awaited.

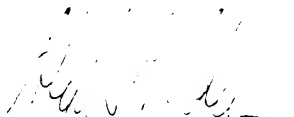
Attached hereto is a marked-up version of the changes made to the specification by the current amendment. The attached page is captioned "Version with markings to show changes made."

In the event there are any additional fees required, please charge our Deposit Account No. 01-2340.

Respectfully submitted,

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VERSION WITH MARKINGS TO SHOW CHANGES NAME

In the Specification:

Paragraph beginning at line 10 of page 26 has been amended as follows:

After the unfreezing treatment, each curry pilaf was subjected to time-lapse eating test (after 10 min, 20 min, 40 min, 60 min, 120 min, 240 min and 360 min). As a result, the [chicken] curry pilafs to which lard was added retained the same sauce enriched texture even after passage of 2.5 time as much period as in the case of that to which no lard was added. Meanwhile, in the cases where lard was added in amounts of 2 % by weight and 5 % by weight respectively, the unfrozen pilafs were not fatty but tasted good. However, when it was added in an mount of 8 % by weight, the unfrozen pilaf tasted very fatty.